

# Grilled Gochujang Beyond Burger™

with Scallion Jam &  
Grilled Sweet Potatoes

2 SERVINGS | 25-35 MINS



 **Blue Apron**  
blueapron.com





 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.\*

## Ingredients

### Customized ingredients

 2 Beyond Burger™ Plant-Based Patties 


### SWAPPED FOR:

 10 oz Ground Beef 

 1 Tbsp Rice Vinegar

 2 tsps Honey

 1 Tbsp Togarashi Seasoning<sup>1</sup>

 2 Potato Buns

 2 Scallions

 2 Tbsps Hoisin Sauce

 2 Tbsps Mayonnaise

 1 lb Sweet Potatoes

 2 tsps Gochujang

 1 Tbsp Sesame Oil

 1 Tbsp Ketchup

 Serve with Blue Apron wine that has this symbol [blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

<sup>1</sup> Sweet Paprika, Hot Paprika, Dried Orange Peel, Poppy Seeds, White Sesame Seeds & Black Sesame Seeds  
\*Ingredients may be replaced and quantities may vary.



## Making this recipe indoors?

The steps featured below provide cooking instructions for a grill—but that doesn't mean it's any less delicious when prepared in your kitchen. Scan this QR code for helpful tips for transitioning grill recipes to your oven or stovetop.



### 1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Preheat your grill to maintain a temperature of 450-500°F. Carefully oil the grill grates.
- Wash and dry the fresh produce.
- Cut the **sweet potatoes** into 1-inch-wide wedges.
- Cut off and discard the root ends of the **scallions**, leaving them whole.
- Halve the **buns**.
- In a bowl, combine the **hoisin sauce** and **ketchup**.
- In a separate bowl, combine the **mayonnaise** and **as much of the gochujang as you'd like**, depending on how spicy you'd like the dish to be.



### 2 Grill the sweet potatoes

- Place the **sweet potato wedges** in a bowl. Drizzle with **olive oil** and season with salt, pepper, and the **togarashi**. Toss to coat.
- Grill, turning occasionally, 12 to 14 minutes, or until charred and tender when pierced with a fork.
- Transfer to a plate.



### 3 Grill the scallions & make the scallion jam

- Meanwhile, place the **scallions** in a bowl. Drizzle with **half the sesame oil** and season with salt and pepper; toss to coat.
- Grill 1 to 2 minutes per side, or until charred and softened.
- Transfer to a cutting board and roughly chop.
- In a bowl, combine the **chopped scallions**, **vinegar**, **honey** (kneading the packet before opening), and **remaining sesame oil**. Taste, then season with salt and pepper if desired.



### 4 Grill the patties

- Drizzle the **patties** with **olive oil** and season with salt and pepper on both sides.
- Grill 3 to 5 minutes per side (flipping carefully, as the oil may splatter), or until browned and cooked through\* (the center will still be red or pink).
- Transfer to a work surface.

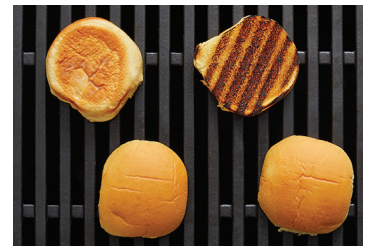


### CUSTOMIZED STEP 4 If you chose Ground Beef

- Place the **beef** in a bowl. Season with salt and pepper. Gently mix to incorporate. Form the mixture into two 1/2-inch-thick patties.
- Grill the **patties** 6 to 7 minutes per side (flipping carefully, as the oil may splatter), or until browned and cooked through.\*\*
- Transfer to a work surface.

### 5 Finish & serve your dish

- Add the **halved buns** to the grill, cut side down, and toast 30 seconds to 1 minute, or until lightly browned.
- Transfer to a work surface.
- Assemble the burgers using the **toasted buns**, **gochujang mayo**, **grilled patties**, and **scallion jam**.
- Serve the **burgers** with the **grilled sweet potatoes** and **hoisin ketchup** on the side. Enjoy!



\*An instant-read thermometer should register 165°F for Beyond Burger™.

\*\*The USDA recommends a minimum safe cooking temperature of 160°F for beef.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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